# State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

## Name of facility
SUBWAY SANDWICHES

## License holder
SHREE MUL MILAVA CORPORATION

## Address
112 E. AUGLAIZE ST.

## City/State/Zip Code
WAPAKONETA OH 45895

## License Number
490

## Date
12/13/2019

## Type of inspection (check all that apply)
- [x] Standard
- [ ] Critical Control Point (FSC)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

## Inspection Time
60

## Travel Time
5

## Follow-up date (if required)
/

## Water sample date/result (if required)
/

## Compliance Status

### Supervision
- [x] IN: Person in charge present, demonstrates knowledge, and performs duties
- [x] IN: Certified Food Protection Manager

### Employee Health
- [x] IN: Management, food employees and conditional employees; knowledge, responsibilities and reporting
- [x] IN: Proper use of restriction and exclusion
- [x] IN: Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices
- [x] IN: Proper eating, tasting, drinking, or tobacco use
- [x] IN: No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands
- [x] IN: Hands clean and properly washed
- [x] N/A: No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- [x] N/A: Adequate handwashing facilities supplied & accessible

### Approved Source
- [x] IN: Food obtained from approved source
- [x] N/A: Food received at proper temperature
- [x] IN: Food in good condition, safe, and unadulterated
- [x] N/A: Required records available: shellstock tags, parasite destruction

### Protection from Contamination
- [x] IN: Food separated and protected
- [x] N/A: Food-contact surfaces: cleaned and sanitized
- [x] IN: Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/Temperature Controlled for Safety Food (TCS food)
- [x] IN: Proper cooking time and temperatures
- [x] N/A: Proper reheating procedures for hot holding
- [x] N/A: Proper cooling time and temperatures
- [x] N/A: Proper hot holding temperatures
- [x] N/A: Proper cold holding temperatures

### Time/Temperature Controlled for Safety Food (TCS food)

#### Compliance Status

1. [x] IN: Proper date marking and disposition
2. [x] IN: Time as a public health control; procedures & records
3. [x] N/A: Pasteurized foods used; prohibited foods not offered
4. [x] N/A: Food additives: approved and properly used
5. [x] N/A: Toxic substances properly identified, stored, used
6. [x] N/A: Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
7. [x] N/A: Special Requirements: Fresh Juice Production
8. [x] N/A: Special Requirements: Heat Treatment Dispensing Freezers
9. [x] N/A: Special Requirements: Custom Processing
10. [x] N/A: Special Requirements: Bulk Water Machine Criteria
11. [x] N/A: Special Requirements: Acidified White Rice Preparation Criteria
12. [x] N/A: Critical Control Point Inspection
13. [x] N/A: Process Review
14. [x] N/A: Variance

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**Foodborne Illness Risk Factors and Public Health Interventions**

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td>23. [x] IN: Proper date marking and disposition</td>
</tr>
<tr>
<td>Employee Health</td>
<td>24. [x] IN: Time as a public health control; procedures &amp; records</td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td>25. [x] IN: Pasteurized foods used; prohibited foods not offered</td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td>26. [x] N/A: Food additives: approved and properly used</td>
</tr>
<tr>
<td>Accepted Source</td>
<td>27. [x] N/A: Toxic substances properly identified, stored, used</td>
</tr>
<tr>
<td>Protection from Contamination</td>
<td>28. [x] N/A: Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
</tr>
<tr>
<td>Time/Temperature Controlled for Safety Food (TCS food)</td>
<td>29. [x] N/A: Special Requirements: Fresh Juice Production</td>
</tr>
</tbody>
</table>

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**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public Health Interventions** are control measures to prevent foodborne illness or injury.
# Food Inspection Report

## Authority: Chapters 3717 and 3715 Ohio Revised Code

### Name of Facility
SUBWAY SANDWICHES

### Date
12/13/2019

### GOOD RETAIL PRACTICES
GDP Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

### Safe Food and Water
| Item No. | Code Section | Priority Level | Comment
|----------|--------------|----------------|--------------------------------------------------|
| 38       | 3717-1-05.4(B) | IN or OUT N/A | Pasteurized eggs used where required
| 39       | 3717-1-05.4(B) | IN or OUT N/A | Water and ice from approved source

### Food Temperature Control
| Item No. | Code Section | Priority Level | Comment
|----------|--------------|----------------|--------------------------------------------------|
| 40       | 3717-1-06.1(M) | NC            | Proper cooling methods used; adequate equipment for temperature control
| 41       | 3717-1-06.1(L) | NC            | Plant food properly cooked for hot holding
| 42       | 3717-1-06.1(L) | NC            | Approved thawing methods used
| 43       | 3717-1-06.1(L) | NC            | Thermometers provided and accurate

### Food Identification
| Item No. | Code Section | Priority Level | Comment
|----------|--------------|----------------|--------------------------------------------------|
| 44       | 3717-1-06.1(L) | NC            | Food properly labeled; original container

### Prevention of Food Contamination
| Item No. | Code Section | Priority Level | Comment
|----------|--------------|----------------|--------------------------------------------------|
| 45       | 3717-1-06.1(L) | OUT | In-use utensils: properly stored
| 46       | 3717-1-06.1(L) | OUT | Utensils, equipment and linens: properly stored, dried, handled
| 47       | 3717-1-06.1(L) | OUT N/A | Single-use/single-service articles: properly stored, used
| 48       | 3717-1-06.1(L) | OUT N/A | Wiping cloths: properly used and stored
| 49       | 3717-1-06.1(L) | OUT N/A | Washing fruits and vegetables

### Proper Use of Utensils
| Item No. | Code Section | Priority Level | Comment
|----------|--------------|----------------|--------------------------------------------------|
| 50       | 3717-1-06.1(L) | OUT N/A | In-use utensils: properly stored
| 51       | 3717-1-06.1(L) | OUT N/A | Utensils, equipment and linens: properly stored, dried, handled
| 52       | 3717-1-06.1(L) | OUT N/A | Single-use/single-service articles: properly stored, used
| 53       | 3717-1-06.1(L) | OUT N/A | Slash-resistant, cloth, and latex glove use

### Observations and Corrective Actions
Mark “X” in appropriate box for COS and R: COS = corrected on-site during inspection  R = repeat violation

| Item No. | Code Section | Priority Level | Comment
|----------|--------------|----------------|--------------------------------------------------|
| 22       | 3717-1-03.4(F)(1)(b) | C | Time/temperature controlled for safety food - cold holding.
|          |              |                | Meats and sliced tomatoes in the sandwich making display case reading 45 degrees. Maximum cold hold temperature to minimize the growth of harmful pathogens is 41 degrees. The containers are over filled and the doors to the case are not being closed when the employee is finished making a sandwich. Product was removed from the over filled containers and placed in the walk-in cooler.
| 45       | 3717-1-06.1(M) | NC | Outer openings - protected.
|          |              |                | The back door is not sealing to the threshold and allowing an entryway for insects, rodents and other pest.
| 45       | 3717-1-06.1(L) | NC | Removing dead or trapped birds, insects, rodents, and other pests.
|          |              |                | Dead insects in the light shields in both restrooms.
| 56       | 3717-1-04.5(D) | NC | Nonfood-contact surfaces - cleaning frequency.
|          |              |                | Lime build-up present on the water nozzle of the tea machine.
| 61       | 3717-1-05.4(B) | NC | Outdoor storage surface.
|          |              |                | The dumpster is sitting on stone. Dumpsters must be placed on a non-absorbent area.
| 61       | 3717-1-05.4(N) | NC | Covering receptacles.
|          |              |                | Dumpster lids are not closed.

### Person in Charge
Sanitarian
KENT MARTZ
RS/SIT# 2937

Licensor:
Auglaize County Health Department

### Licensor
Auglaize County Health Department

### Date
12/13/2019

### PRIORITY LEVEL:
C= CRITICAL  NC= NON-CRITICAL

As per AGR 1268 The Baldwin Group, Inc. (10/19)